

Strand Theatre

SOUTH PARIS
L. G. DURPO, Res. Mgr.

Program for Week of April 21

BIG EASTER WEEK PROGRAM
Every feature is a special. Every night will be a Big Night.

Monday, April 21, at 7 and 8:50

"ALIMONY"

One of the biggest photoplays of the season. Directed by a super cast including Warner Baxter, Grace Darmond, Ruby Miller and other favorites.

Comedy—"A Monkey Mix-Up." ESOP'S FABLES
Prices 15c and 25c.

Tuesday, April 22, at 7 and 8:45

Clang! Clang! Clear the way for Hoot's most actionful thriller!
HOOT GIBSON "Hook and Ladder"

Big, picturesque thrills, breathless excitement, spectacular scenes and uproarious comedy are crowded into this wonderful story of a fire ladder and its sweat-soaked crew. Don't miss Hoot's greatest hit!

SPECIAL COMEDY ATTRACTION

BABY PEGGY in "Hansel and Gretchen."

International News.
Prices 15c and 25c.

Wednesday, April 23, at 2, 7 and 8:45

THOMAS MEIGHAN "The Confidence Man"

Mr. Meighan personally guarantees that his new Paramount picture "The Confidence Man," bears 100 per cent interest and contains 1000 thrills and 1000 heart-throbs. Come and see America's most popular star in his greatest role.

Comedy—"Up in the Air." Topics of the Day.
Matinee, 15c and 25c. Evening, 15c and 35c.

Thursday, April 24, at 2, 7 and 8:45

Elinor Glyn's New Sensation

"SIX DAYS"

co-starring CORINNE GRIFFITH and FRANK MAYO
They met on the wind-swept deck of an ocean greyhound, racing from Manhattan's turmoil to the silk-stocked boulevards of carefree Paris. But it was Elinor Glyn's story in her own way. The most exciting from her pen with dazzling brilliance against a background of unrelenting passions. At the Strand Thursday.

Comedy—"Hustling Hank." Pathe Review
Matinee 15c and 25c. Evening 15c and 35c.

Friday, April 25, at 2:45, 7 and 8:50

Emory Johnson's Giant Epic of the Screen

"THE MAIL MAN"

With Ralph Lewis, star of "The Third Alarm," Johnnie Walker and a distinguished cast.
See the entire Pacific fleet in action; the attack from the air; the submarines let go their blast of leaden missiles; the gray destroyers plunging in the trough of the sea in all their roar-stirring thrills and drama, a dozen other colossal scenic spectacles in this monumental tribute to the postal workers of the good old U. S. A.

Chapter 7 of "Beasts of Paradise," co-starring William Desmond and Eileen Sedgwick.

International News.
Matinee 10c, 25c. Evening 15c, 25c.

Saturday, April 26, at 2, 6:45 and 8:30

"SOULS IN BONDAGE"

With an extraordinary cast including Pat O'Malley, Clio Madison, Eugene Gilbert and others.

"Souls in Bondage" is a powerful photodrama with a Soul. It is the greatest picture of its kind since "The Sign of the Cross."

Round 10 of "Fighting Blood" with Louise Lorraine, Mary Beth Milford and George O'Hara.

"URBAN CLASSICS," a high class gem in one reel.
Matinee 10c and 25c. Evening 15c and 25c.

COMING NEXT WEEK

"The Virginian." Watch for this one.
"The Sign of the Cross."
John Gilbert in "Cameo Kirby."
"Dawn of a Tomorrow."
"Dances of Women."
"Slender the Woman."

COMING SOON.

Rex Beach's "The Spoilers."
Cecil B. DeMille's "Triumph."
"Fair Week."

HILLS

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Eyes examined, glasses fitted, adjusted and repaired. Thirty-four years fitting glasses in Norway. We can duplicate your broken lens no matter how fitted you. Everything optional. No fancy prices. Toric lenses cost but few cents extra. Did you ever stop to think that a first class Optician, Optometrist, or Oculist will not have to travel from town to town, house to house, fitting glasses? Take no chances on your eyes. See me about your eyes—it's the wisest thing to do. Office Hours: 8:30 to 12:00—1:30 to 6 P. M. Monday and Saturday evenings. Other hours by appointment. Office phone 120-2; Residence phone 207-3.

185 Main Street, Opera House Block, Norway, Maine.

Look for the "Clock in the steeple."

GET Well with KEEP Well

Indigestion, Headache, Nausea, Stomach, Liver, Biliousness, Constipation, yield quickly to the Famous "L.F." Atwood's Medicine. Tasteless, harmless, "L.F." is safe and great.

U. S. BRANCH North British and Mercantile Ins. Co., Ltd.

London and Edinburgh. Kingdom of Great Britain.

ASSETS DEC. 31, 1922
Stocks and Bonds \$ 3,242,001.19
Cash in Office and Bank 240,417.07
Accrued Interest 1,683,262.79
Cash Received 8,646.18
Interest and Divs. 125,252.85
All other Assets 132,252.85
Gross Assets \$ 5,331,813.02
Deducted Items not admitted 96,000.00
Admitted Assets \$ 5,235,813.02

LIABILITIES DEC. 31, 1922
Net Unpaid Losses \$ 3,000,000.00
Unadmitted Premiums 240,417.07
All other Liabilities 4,000,000.00
Cash Capital 4,000,000.00
Surplus over all Liabilities 4,735,799.40

Total Liabilities and Surplus \$ 5,235,813.02

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Homemakers' Column

Correspondence on topics of interest to the housewife is solicited. Address: Editor, Strand Theatre, 185 Main Street, South Paris, Me.

More or Less Famous Recipes. (By Helen Yates.)

PRESIDENT COOLIDGE'S FAVORITE

CURTARD PIE

President Coolidge says this is the best pie he ever ate. Whip five eggs with six tablespoons of sugar. Flavor with vanilla or lemon, and add one pint of hot milk. Mix thoroughly and strain. Bake a rich crust in a pie plate, filled with dried beans to keep it from shrinking and getting out of shape. Pour in the custard and bake until it grows thick, or until a silver knife, inserted, will come out clean.

MARY PICKFORD'S PRIZE CAKE.

Two cups of sugar, two cups of pastry flour, one teaspoonful of baking powder, one egg, one-fourth a teaspoonful of salt, grated rind and juice of one lemon, one cup of chocolate, one teaspoonful of vanilla. Sift the flour, salt and baking powder four times to make it light. Beat the yolks of the eggs until thick and lemon colored, beat in gradually the sugar, add orange and lemon, rind and juice, vanilla and chocolate (useful) and sifted flour and fold in the whites of the eggs beaten stiff. Bake in layer cake time.

Frosting—One cup of sugar, one-half a cup of strong coffee, one ounce of chocolate, one-eighth a teaspoonful of cream of tartar, two eggs-whites. Beat the coffee, sugar and cream of tartar until it forms a soft ball in cold water. Pour in the fine strained coffee-beaten whites, very stiff, beating until stiff and smooth. Melt one ounce of chocolate; add one teaspoonful of powdered sugar, and add the boiled frosting until it is as dark as you wish. Spread on cold cake.

MARTHA WASHINGTON'S LOAF CAKE

Three cups of sugar, two cups of butter, one cup of sour milk, five eggs, and one teaspoonful of soda, three teaspoonfuls of cinnamon, half a nutmeg grated, and two cups of raisins, one cup of currants, and four cups of sifted flour. Mix as usual and stir the fruit in at the last, dredged with flour. Line the cake pan with paper, well buttered. This cake will take longer to bake than plain cake; the heat of the oven must be kept at an even temperature. (This cake keeps very well.)

RUSSIAN VATROUSHEKA PASTRY.

1 cup sour cream
1 pound flour
1 tablespoonful butter
2 egg yolks
Pinch of salt

Mix the sour cream, flour, butter and egg yolks. Keep a little of the flour to use in rolling out the pastry. Now for the filling:

1 pound fresh cream cheese
14 pound sour cream
2 tablespoonfuls butter
1 teaspoonful sugar
3 eggs
12 teaspoonful salt

Put the cheese in a press. When all the liquid has been pressed out, pass the cheese through a fine sieve (bonnet) and add the salt, sugar and butter, and add the sour cream, two eggs, one teaspoonful of melted butter, and stir until quite smooth.

Roll out and cut the pastry already prepared into little rounds, about three inches in diameter. Put about a teaspoonful of the cheese mixture on each round, and pinch edges together, to form a low cup, with the cheese in the middle. Place these tarts (called vatrousheks) on a well-greased sheet, slightly sprinkled with flour, brush tops with yolk of egg, and bake in a hot oven. The bottom of the vatrousheks must be well cooked or they will remain raw.

SARAH BERNHARDT'S SOUFFLE

Grate a half dozen stale macaroons into a pint of thick cream and add two teaspoonfuls of dissolved gelatin. Whip in a dozen marshmallows, and turn into a mould to resemble a soufflé. Bake in a water bath for one hour. Serve with macaroons, dipped into the liquid that comes out of the marshmallows. A custard may be used in this recipe, instead of the cream, but it is not nearly so rich and smooth.

EDWARD BOK'S FAVORITE ASPARAGUS

This is the way Mrs. Bok prepares asparagus, the typical Dutch way, for the Bok table as they used to eat it in Mr. Bok's native land of the Netherlands.

The asparagus bunches are placed in a double boiler upright, the tips being above the water, and thus cooked by steam. Passed at table with the asparagus is hard-boiled egg, put through a ricer, a small quantity of fine-ground nutmeg, and a dash of hot, melted butter. It has become quite a popular dish, after once partaking of it at the Bok home.

A Seat for Baby's Crib.

When chosen with baby's crib as a bed, it can easily be converted into a seat for the children's room or porch. The side that turns down should be removed completely. If it is to be used as a seat on the porch, the light enamel is best painted green, brown or black, to harmonize with the house and its weathering. The mattress of the crib should have a new slip cover added, of cotton. Then with soft cushions to match it becomes a day bed for the youngsters, or a good-looking seat for adults.

Silver and Gold Cake.

Beat to a cream one-half a cup of butter, and gradually beat in one-half a cup of sugar. Add one teaspoonful of vanilla and the well-beaten yolks of four eggs. Stir in three tablespoonfuls of milk. Sift one cup of pastry flour with one-fourth a teaspoonful of salt and one teaspoonful of baking powder, and beat this into the batter, then add one-fourth a teaspoonful of lemon extract. Spread this batter very thin in a greased and floured baking pan.

Next, beat the whites of the eggs to a stiff froth, and gradually add three-fourths of a cup of fine granulated sugar. Continue to beat until the mixture is stiff enough to hold its shape, when piled up with a spoon. Lastly, beat in one-half a cup of almonds, which have been blanched, shredded, and roasted to a delicate brown. Spread this over the batter in the pan, and sprinkle the top with granulated sugar. Bake one-half hour at 350° F. in the pan, and cut out before removing from the pan. The pan should be a rather large one, and batter and icing should be spread quite thin.

Brown Sugar Pie.

Soften, in a saucepan, four tablespoonfuls of butter, stir in four tablespoonfuls of flour, mix to a paste, and add by degrees a pint of milk. Stir over a low fire until the whole boils. Mix one cup of brown sugar with the milk, and add to the thickened mixture. Cook until the sugar is dissolved, then remove from fire and add the yolks of two eggs, well beaten, and add the milk. Pour into a baked pastry shell, cover with a meringue made of the whites of the eggs, and bake until meringue is brown. Serve cold.

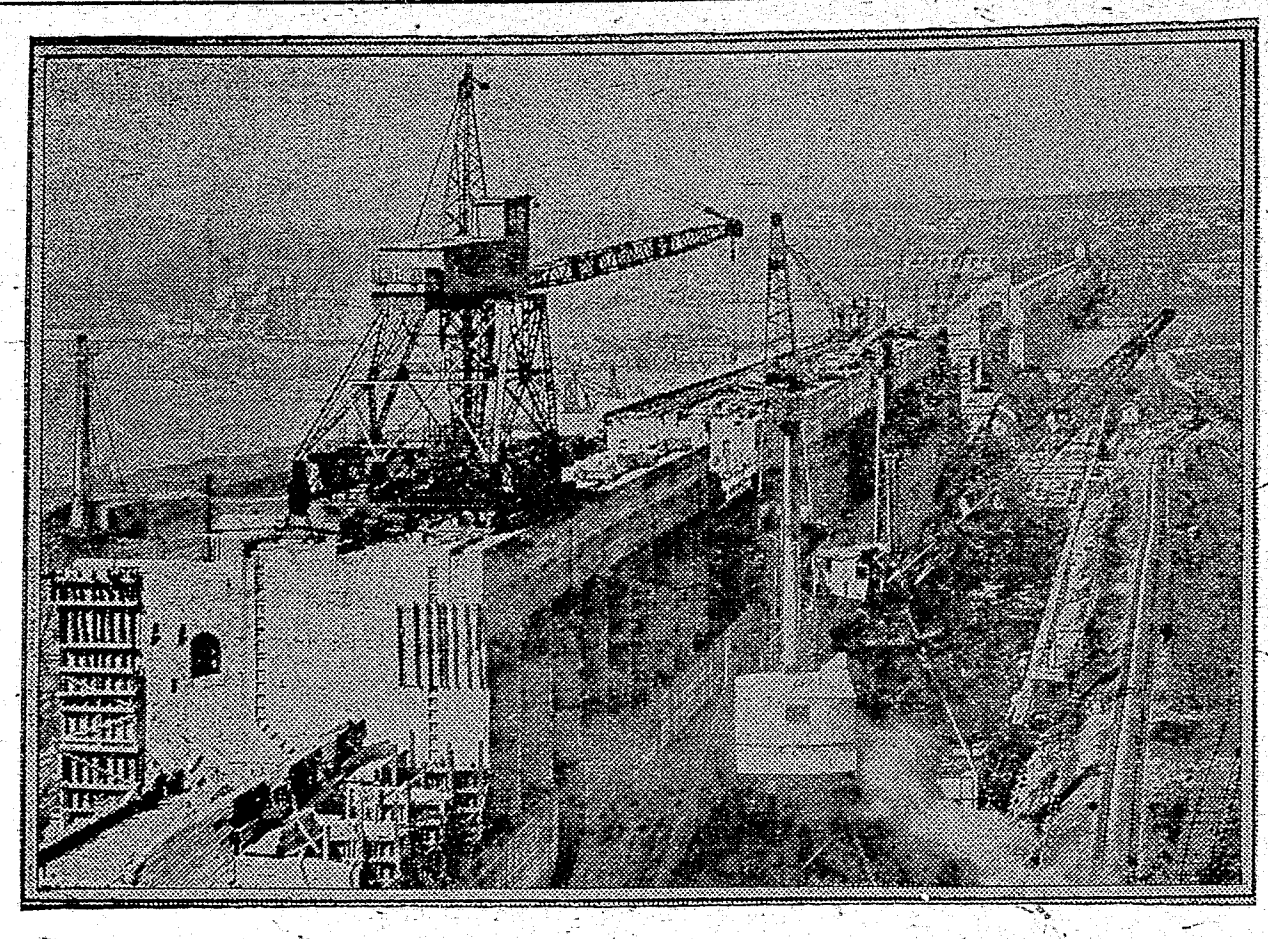
Black Chocolate Cake.

Cream one-half a cup of butter, and beat yolks of two eggs, and add by degrees a pint of milk. Stir over a low fire until the whole boils. Mix one cup of brown sugar with the milk, and add to the thickened mixture. Cook until the sugar is dissolved, then remove from fire and add the yolks of two eggs, well beaten, and add the milk. Pour into a baked pastry shell, cover with a meringue made of the whites of the eggs, and bake until meringue is brown. Serve cold.

Meringue.

Beat the whites of three eggs dry, gradually beat in five tablespoonfuls of granulated sugar. At least twenty minutes are required for beating.

When you eat from the fork held in the left hand, the lines are turned down, but also the first in country. The library included the books purchased by the church and gifts. Naturally the church books were religious in character, was formerly at Biddeford.



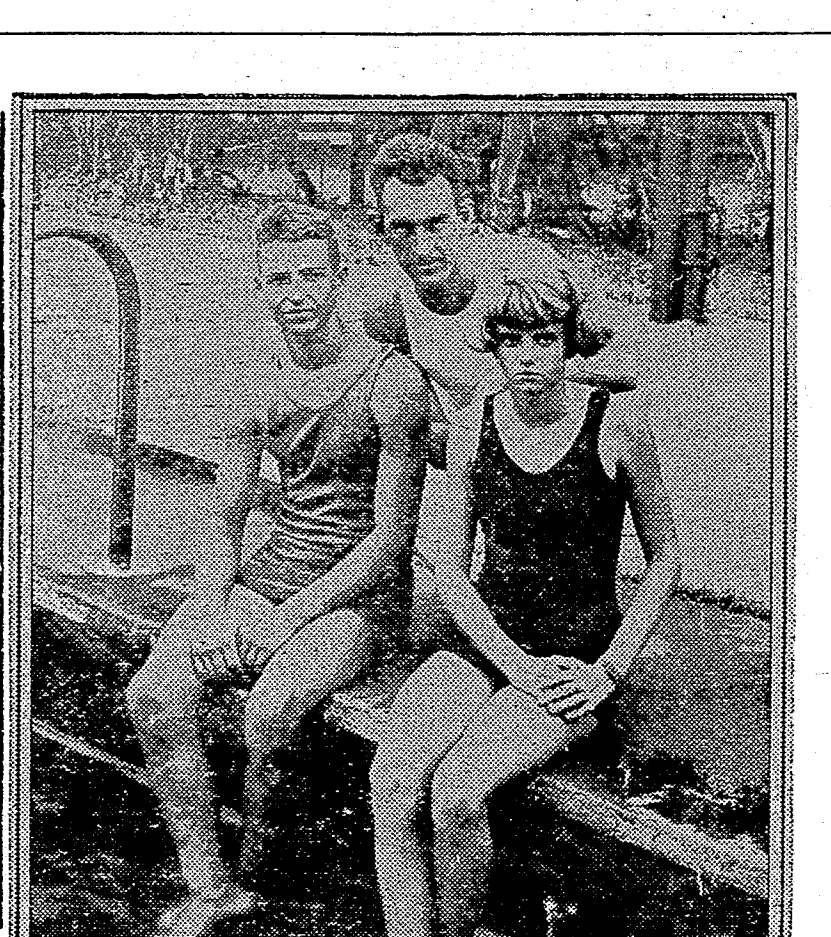
Ford May Get Muscle Shoals Yet.

The Muscle Shoals water power project as it appears to-day, on which Ford's offer has been passed by the House, and the offer is now in the hands of the Senate to pass upon.



The New Spiritual Head of Islam.

King Hussein, who has been elected to the Caliphate and who is now the spiritual head of Turkey, is shown here leaving the royal palace at Amman.



Canal Zone Champion Swimmers in Olympic Trials.

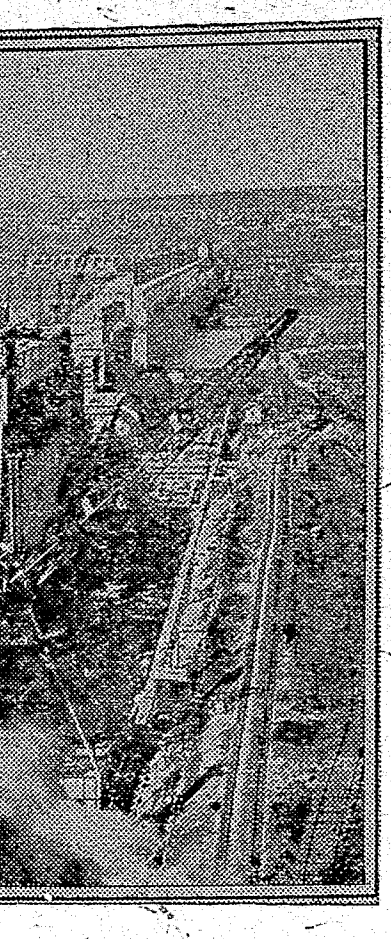
H. J. Greiser, coach, and his two proteges of the Red, White and Blue squad, Josephine McKim, greatest girl swimmer of her age, and Leland Gunn, 16-year-old champion, who hold records at various distances, are making a try for a berth on the American Olympic swimming team.



Wife of King's New Representative in Scotland.

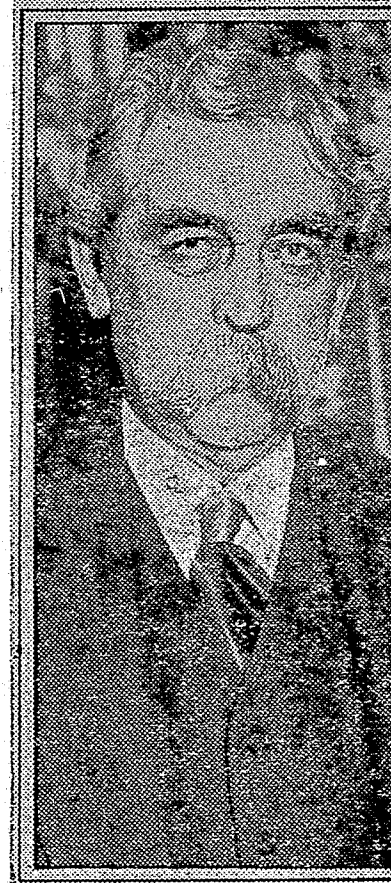
Although her husband, James Brown, M. P., has been appointed Lord High Commissioner for Scotland, Mrs. Brown continues to live at her home at Annapolis. However, her husband's new position requires that she live at Holyrood Palace. The cottage from which Mr. Brown advanced to Holyrood Palace was rented at \$50 a year.

In typewriting for the Maine Historical Society the early church records of North at a meeting of the First Church of Christ, held Feb. 8, 1770, it was voted that Deacon Jones Mason, John Loring, Thomas Stiles, John Lewis, Ambrose Talbot be desired to join with Mr. Gilman, the pastor, in collecting the church books, that when the said books are collected and lodged with Mr. Gilman he have liberty to lend them to the inhabitants of the First Church, and that the time of their keeping the said books to be limited by Mr. Gilman so that they may be returned to the church by the time of their being so limited, and that the matter up, says this was not only the first free circulating library in Maine, but also the first in country. The library included the books purchased by the church and gifts. Naturally the church books were religious in character, was formerly at Biddeford.



Noted Poet Honored.

Hugh A. D'Arcy, noted poet and author of the famous poem, "The Face on the Bar Room Floor," who celebrated his 51st birthday as the guest of the New York City Lodge of Elks.



Trucking.

Having bought the trucking business of Carroll Penley, I am ready for all kinds of work in the line of trucking and general jobbing. Look for the white horse.

VERNAL EDWARDS, South Paris.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of ELBRIDGE EMERSON TUCKER, late of the County of Oxford, deceased, and given bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

MORTON P. GARLAND, March 19th, 1924. 1617 Buckfield, Maine.

FOR SALE.

My new bungalow built in 1923. Eight rooms and bath, electric lights, furnace and spring water. Price right.

R. LESLIE CUMMINGS, 16-18 20 Highland Avenue.

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- Farm For Sale.

225 acres, 45 acres smooth, hand-sown fields with 65 tons hay, pasture 25 head of cattle, large sugar orchard all equipped and good wood lot, 300 bearing apple trees; 8 room, one story house, barn 42x60 with basement. This is a very attractive farm, can be worked with tractor. Price only \$6500, including milking machine, engine and separator.

For sale by

L. A. BROOKS,

Real Estate Dealer, office to Market Square, South Paris, Me.

NOTICE.

The subscriber hereby gives notice that he has been duly appointed administrator of the estate of PHOEBILLA ADAMS, late of Hiram, in the County of Oxford, deceased, and given bonds as the law directs. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

DRIGON W. ADAMS, Hiram, Maine. March 19, 1924. 1617

For Service.

The imported Guernsey bull, Tappan's Governor of Winthrop.

L. B. CARD, South Paris.

List of Officers and Corporators

Elected at Annual Meeting of South Paris Savings Bank, of South Paris, Maine.

March 27, 1924.

Officers: J. Hastings Bean, President; Albert W. Walker, Vice President; Geo. M. Atwood, Secretary and Treasurer.

CORPORATORS:

J. Hastings Bean, Albert W. Walker, George M. Atwood, Hudson Knight, Leonard S. Bingham, Frank M. Merrill, William B. Stetson, Arthur C. Wheeler, Arthur B. Stetson, Nelson G. Stetson, Charles E. Howard, J. F. King, J. P. Richardson, John A. Tins, Paul W. Clifton, John P. Porter, Lewis B. Harlow, Edwin H. Haskin, Joseph A. Kenney, Joseph W. Bowker, Wm. A. Porter.

Attest: GEORGE M. ATWOOD, Clerk. 1617

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Skims Cleanest
Lightest Running
Longest Life

Visible Splash Lubrication

Call and let us convince you it's the best made.

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SOUTH PARIS, MAINE.

The Well Dressed Man

Attracts your attention wherever you meet him. He has been numerous this past winter in and around South Paris, and we take considerable of the credit for this condition of affairs. Ask the Men if we are not entitled to a greater part of this honor. Never before in our history have we carried such a line of

Real Clothing

as we are carrying this spring. Our customers tell us this, and they are certainly competent to judge. We have everything that is the rage in the City Store, and a visit to our store will give you a complete knowledge of all that is new and "up-to-date" in the stylish world. Come in when you have a little time, we want to see you.

Royal Tailors and International Tailors made-to-measure Suits.

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South Paris, Maine

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Ambler Autobestos Brake lining for all cars.

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STONYBROOK GARAGE

F. A. SHAW, Proprietor

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JEWELER

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Women's Oxfords and Pumps

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Portland Express

DAILY SERVICE

Leaving Portland 1:00 P. M. Leaving South Paris 7:30 A. M.

New Subdivisions

Real Estate

Residents of South Paris and vicinity who would like to acquire land for a family garden which may farm while still living in the city, or who are tenants and like to secure a home site on which to build later on, are here offered exceptional opportunity to purchase such property. The lots are within easy distance of Market Street and at extremely low prices for the size of the lots, nearby roads and quality of soil.

The land is that almost wholly and sunny exposure of garden land on the east side of High Street at the crossing above the Swift Mill Crossing. The land is very well-drained and easily worked, a few feet beneath the surface the quality of water is to be found. lot has a broad frontage on Street and is graded in price according to its nearness to Market Street. The title is perfect.

The town tax rate according to recent revaluation ranges from two cents to one dollar and five cents an acre. As the lots are beyond the corporation limits, no corporation tax will have to be paid. Should be recognized that in the opinion of the population of South Paris the only available building sites with ample water supply are on High Street. Elsewhere there is very difficult to find.

Lot No. 1 3 acres

" 2 2 "

" 3 2 "

" 4 2 "

" 5 2 "

" 6 3 "

" 7 3 "

" 8 3 "

Free automobile for inspection the lots. Address: G. M. 66 Hill Street, South Paris, N. E. Telephone 174.

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Telephone 70.

Appointments can be made by telephone.

DR. C. T. PR

Osteopathic Physician

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